




## Stuffed Chillies

*A perfect snack with a frozen margarita or a cold beer.*

 Less than 1 hour    **Serves:** 4

**Recipe Type:** Finger food

### Ingredients

#### Main Ingredients

16 jalapeno chillies, pickled  
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100 grams PnP cream cheese, low fat  
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80 ml PnP cheddar cheese, grated  
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1 tsp PnP crushed garlic  
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2 tbsp PnP self-raising flour,  
seasoned, for dusting  
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2 extra large PnP eggs, beaten  
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2 cups breadcrumbs  
.....  
4 centimetres PnP vegetable oil, for  
frying  
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### Method

- **Cut** a slit down the length of each chilli. Remove seeds using the back of a teaspoon.
- **Mix** cream cheese, cheddar and garlic paste together
- **Spoon** cream cheese mixture into chilli cavities
- **Freeze** chillies for 30 minutes
- **Dust** each chilli with a little flour, dip into egg and roll in breadcrumbs to coat
- **Heat** 4cm oil in a deep saucepan
- **Fry** chillies until golden and drain on paper towel
- **Serve** immediately